

# DOLCI

---

## DESSERTS

**TORTINO FONDENTE CON GELATO AL COCCO V • £9**  
Dark chocolate Fondant, Belgian Chocolate Sauce and Coconut Ice Cream

**TIRAMISU V • £9**

Italian Patisserie staple: Mascarpone Cream, Espresso, Cocoa and Savoiardi.

**PANNACOTTA ALL'ARANCIA AMARA GF • £9**

Vanilla Pannacotta served with a Blood Orange and Amaro Averna sauce.

**PICCOLA CAPRESE GF | V • £9**

Hazelnut Chocolate Cake, Chocolate Sweet Ricotta and Fresh Raspberry.

**SELEZIONE DI FORMAGGI • £12 / £20**

Finest selection of Italian cheeses, served with oatcakes, grissini, fruits and chutney.

**AFFOGATO V • £8**

Madagascar Vanilla Ice Cream drowned in freshly brewed Espresso.

**SELEZIONE DI GELATI E SORBETTI GF | V • £7**

TWO SCOOPS ARTISANAL GELATI AND SORBETS MADE IN TURIN

Our selection is Madagascar vanilla, coconut, chocolate, blood orange VG, strawberry VG

## DESSERT WINE FLIGHT

25ML X 4 WINES • £14

50ML X 4 WINES • £28

Ask your server for details

## COFFEE & TEA

Special selection Italian aroma coffee / all our coffees are available as de-caffeinated

ESPRESSO • £3.5

CAFFÉ LATTE • £4

DOUBLE ESPRESSO • £4

AMERICANO • £4

CAFFÉ MACCHIATO • £4

CIOCCOLATA CALDA • £4

CAPPUCCINO • £4

TEA SELECTION • ALL £4

LIQUEUR COFFEE • FROM £7

---

# DIV'INO

WINE BAR & RESTAURANT

GF NO GLUTEN CONTAINING INGREDIENTS • V VEGETARIAN • VG VEGAN  
(If you have any allergies please let your waiter know)